CANDY

COOKERS

USER INSTRUCTIONS

GB

CANDY HOOVER GROUP S.R.L. • Via Privata Eden Fumagalli • 20047 Brugherio Milano Italy

GENERAL WARNINGS

Thank you for choosing one of our products. To get the most out of your cooker we recommend that you:
•Read the notes in this manual carefully: they contain important instructions on how to install, use and service this cooker in safety.
Keep this booklet in a safe place for easy, future reference.
•In the case of the sale or transfer of the appliance, this manual should be given together with the appliance in order to guarantee the proper transfer of the information on installation/usage of the appliance and the relative warnings.
•All accessible parts are hot when the appliance is in operation, take care to not touch these elements. When the cooker is first switched on it may give off acrid smelling fumes-this smoke is harmless we suggest to operate the cookers for 2 hours while empty.

SYMBOLS USED IN THIS USER MANUAL

For easier comprehension, the symbols below are used in this user manual.

Safety Information

Information for Environment Protection

This appliance complies with the EU E.E.C directives.

DECLARATION OF COMPLIANCE

All parts of this appliance that may come into contact with foodstuffs comply with the provisions of EEC Directive 89/109. The appliance complies with European Directives 73/23/EEC, 89/336/EEC and 90/396/EEC, replaced by 2006/EC, 2004/108/EC and 2003/55/EC, and subsequent amendments. The appliance also complies with 93/68 General Directives and subsequent amendments.

SAFETY HINTS

•The cooker must be used only for the purpose for which it was designed: it must only be used for cooking food. Any other use, e.g. as a form of heating, is improper use of the cooker and is therefore dangerous.
•The manufacturers cannot be held responsible for any damage caused by improper, incorrect or unreasonable use.
•When using any electrical appliance you must follow a few basic rules. If the appliance breaks down or develops a fault switch it off, disconnect it from mains, do not touch it, call the authorised Service.
•This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
•Children should be supervised to ensure that they do not play with the appliance.
•An oven by its very nature becomes very hot. Especially the glass of the oven door. Do not allow children to go near the oven when it is hot, especially when the grill is on.
•Always use gloves to remove food from the oven.
•Always keep your appliance clean, for safety and health reasons. Fat and food residues may cause fire.
•Do not insert your hand between oven and the upper lid hinges. Keep children away.
•Make sure that all the knobs are in the OFF position when the appliance is not in use.
•The oven drawer is to store empty trays or to keep food warm.
•Do not put flammable, explosive or cleaning materials like nylon bags, paper, cloths, etc. into the drawer.
•Use only heat resistant pots and pans. Do not use flammable materials.
•It is dangerous to modify or to attempt to modify the properties of the appliance.
•Particular attention is necessary when you are frying: do not leave the appliance unattended.
•The appliance is heavy. Take care when moving.
•The emission of hot air is normal while the appliance is working. Do not close the vents on the oven.
•Some spillage on the appliance may occur, when placing food on or into the appliance or when removing food with excess fat or water. Clean such residues immediately after cooking, in order to prevent unpleasant smells and possible fires.
•Either reduce the flame or shut down the burners, before removing pans.
•**WARNING!** Heat and humidity are produced in the area where appliances which burn gaseous fuels are used. Special attention must be paid for correct aeration of the environment: if natural ventilation is in existent or insufficient, an extractor fan must be installed. If in doubt, please apply to a ***CANDY Authorized Service*** for advice.
•When using any electrical appliance you must follow a few basic rules:
*It is not generally a good idea to use adapters, multiple sockets for several plugs and cable extension.
*Do not pull the power cable to remove the plug from the socket.
*Do not touch the oven with wet or damp hands or feet.
*If the main cable is damaged it must be replaced promptly:
*When replacing the cable, follow the instructions given below:
*Cable replacement must be carried out by qualified technicians. Use only an approved service centre for repairs end ensure that only original parts are used.
*When necessary, remove the power cable and replace it with one of the H05RR-F, H05VVF, and H05V2V2-F type. The cable have the capacity for the electrical current required by the product.
•Check the flexible gas connection pipe periodically.
•The gas inlet hose must be kept away from the hot parts of the oven and must not come into contact with the oven. You can move the gas inlet connector to the left or to the right of the oven. After such a modification, check for possible gas leakage with a soapy solution.
•After attaching the gas pipe to the connector, anchor it firmly with a clamp. Particular attention must be paid for gas leakage: check with a soapy solution.
•Do not leave the appliance unattended before it has cooled down.

If the above instructions are not adhered to, the manufacturer cannot guarantee the safety of the cooker.

USEFUL TIPS

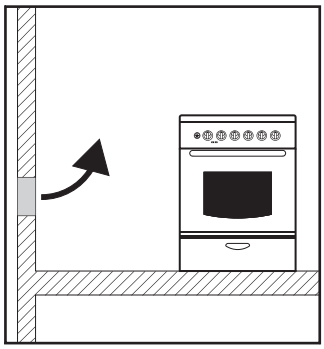
•All lids, enameled or glass surfaces can be disassembled for easy cleaning.
If your appliance has a top lid, it is designed for either protecting the cook top against dust when it is not functioning or to prevent against oil spillage during cooking.
•Do not use the lid for other purposes.
•**ATTENTION!** (For models with glass lid) The glass lid can break if it is exposed an excessive heat. Always check that the burners are off before closing the lid.
•Do not use deformed or unbalanced pans.
•Clean the grill and the fat collecting tray carefully before initial usage.
•When using cleaning sprays, do not spray on heaters or on the thermostat.
•Make sure that oven shelves are correctly placed.
•Light the burner before placing the pan on top for quicker ignition.
•Check the burner for a normal flame.
•Do not cover oven parts with aluminium foil.

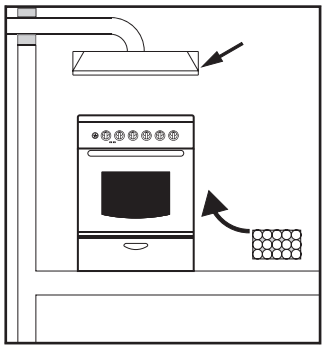
INSTALLATION

Installation have to be made by qualified personnel. The manufacturer have no obligation to carry this out. If the assistance of the manufacturer is required to rectify faults arising from incorrect installation, this assistance is not covered by the guarantee.
The installation instructions for professionally qualified personnel must be followed. Incorrect installation may cause harm or injury to people, animals or belongings. The manufacturer cannot be held responsible for such harm or injury.
WARNING! Care must be taken regarding where the appliance is placed! It can only be installed in a continuously ventilated room.
Electrical connections must always be disconnected before any repair, installation or modification.
•Before positioning your appliance, check the properties of the energy supply (gas type, gas pressure) and make sure that your appliance is regulated accordingly.
•This appliance must not be connected to the exhaust system of any equipment running on other fuel.
•The appliance must not be installed near flammable materials (e.g. furniture, curtains, etc.)

ENVIRONMENT THE APPLIANCE SHOULD BE PLACED

•There must be sufficient natural air ventilation in the room for gas combustion for the appliance to function correctly.
•The air flow should enter through grilled air vents in the outer walls.





•Air grills must have a cross section of 100 cm² for the passage of air and for appliances with a flame safety device. For appliances with no flame safety device, this cross section should be 200 cm². (Single or multiple grills can be used)

Emission of Combustion Gases
•Combustion gases from cooking appliances must be released directly out of doors or via a hood connected to a chimney or flue (Figure 1)
•If it is impossible to install a hood, an electric extraction fan should be fitted in a wall or a window opening out of doors (Figure 2)
•Extractor fans should have a capacity of replacing kitchen air 3-5 times per hour.

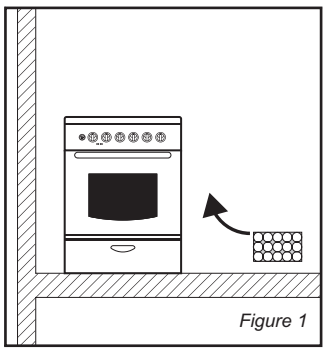


Figure 1

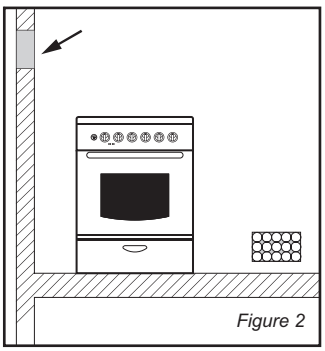
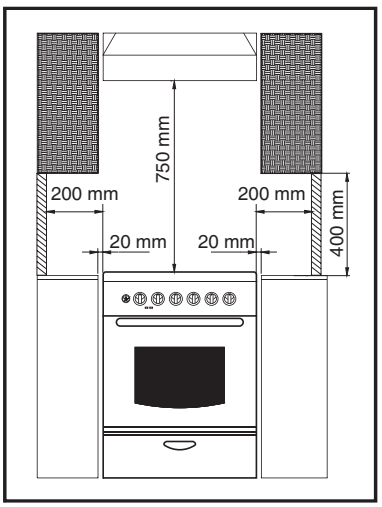


Figure 2

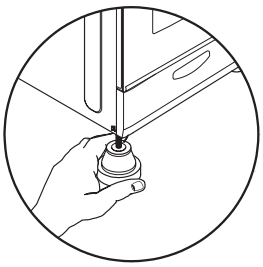
•This grill(s) should be constructed so that it cannot be closed from either side and positioned preferably near the floor. Grill(s) must not be placed across the channels through which combustion gases and exhausted fumes pass.
•If it is impossible to install grilled air vents in the room where the appliance is installed, the air needed can also be supplied from an adjacent room providing it is not a bedroom or a room where an air current could cause danger.

POSITIONING



This appliance is of the "X" type and it has been designed on the presumption that the adjacent work tops will be no higher than the cook top surface.
This appliance is class 2.1

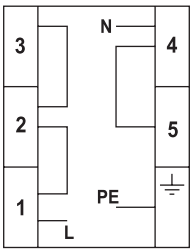
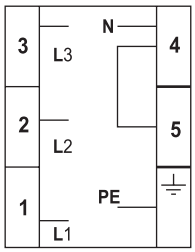
FEET ADJUSTMENT



Your appliance has adjustable feet at the lower corners of its chassis.
The feet can be adjusted individually with the aid of a wrench to guarantee that the oven is perfectly balanced and level, so that any liquids in the pans is horizontal .

ELECTRICAL CONNECTION

Cookers can be presented with or without enrgy cable. Cable connection should be done by Autorited service according to following instructions.
The electrical connection must be made according to the standards and regulations in force. Before making the electrical connection, check the following:
•Is the capacity of the electrical connections and safety fuses in the building sufficient to cope with the load of the appliance? (Check with the adhesive info label)
•Does the electricity supply line have an earth connection conforming with the standards in force? A proper earth connection must exist in your home. If there is not a proper earth connection at your home, please apply to an authorized technician to deal with this problem.
•Is the socket or the multi-pole switch at a easily reachable point after the installation of the appliance?
•A plug conforming to standards should be connected to the mains cable and the cable should be inserted into a safe socket.
•A multi-pole switch must be used between the appliance and the electricity line if a direct electrical connection to the appliance is required. (It must comply with standards and be appropriate for the load)
The green-yellow ground cable must not be interrupted by a switch. The brown phase cable (from the “L" coded connector of the oven) must always be connected to the phase line of the mains.
•The power line must be positioned so that it is not exposed to temperatures higher than 50° C.
•When the power cable must be changed, a cable with a cross section appropriate to the indicated power must be used. The green-yellow ground cable should be approximately 2 cm longer than phase and neutral cables.
•Check the heaters by switching them on for 3 minutes, after having completed the connection.
•The manufacturer will not accept responsibility for damages arising due to non-compliance with the safety standards.

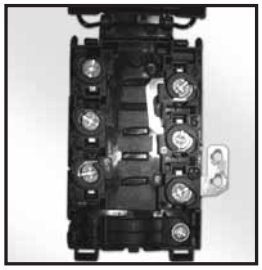
	Monophase 220-240 V~	Three-phase 380-415V3N~
Fuse	25 A	3 x 16 A
Cable - Section	3 G 2.5 mm^2	5 G 1.5 mm^2
Cable - Type	H05VV-F or H05RR-F	H05VV-F or H05RR-F
	 L1 : Phase shunt 1-2 and shunt 2-3 N : Nautral shunt 4-5 T Earth	 1 Phase 2 Phase 3 Phase 5 Neutral shunt 4-5 T Earth

COOKERS WITHOUT ENERGY CABLE

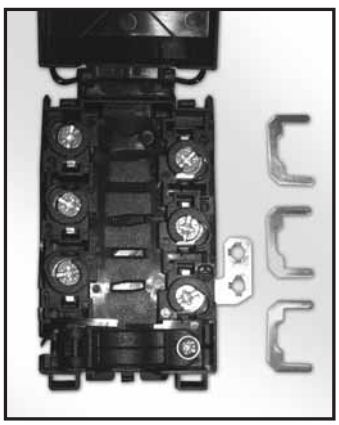
Cable box connection types

1- Monophase connection

2- Three-phase connection

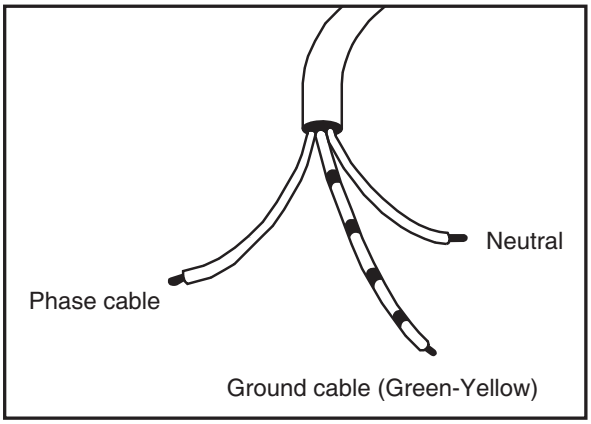


Attention: A poor clamping can draw away risks dangerous heating at the level of the cable feeding



COOKERS WITH ENERGY CABLE

•Connection is exclusively envisaged under tensions of 220-240V Between phases or between phases and neutral.
•Connect 10/16 amperes to an outlet.

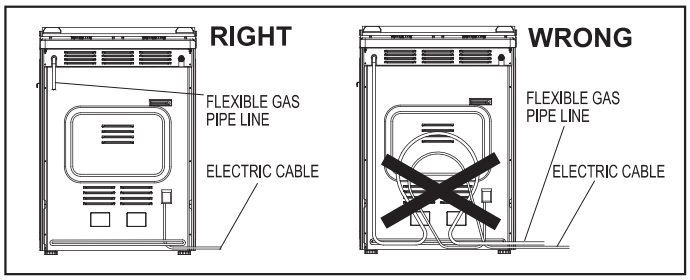


GAS CONNECTION

The gas must be connected to the appliance according to standard and the provisions in force.
•When the appliance left the factory, it was regulated for the gas type stated on the adhesive info label near the gas inlet at the back of the appliance.
Make sure that you are using the gas stated on the label. If it is a different type of gas, follow the instructions in the chapter on conversion to different gas types'.
•Make sure that gas supply pressure is that given in the table 'below in order to achieve maximum efficiency and lowest consumption. If the gas pressure is different, a proper gas regulator should be used on the gas inlet. The use of a gas regulator complying with the standards for LPG is allowed.

Connection with a Solid or Flexible Metal Pipe
•The gas supply can be connected by a proper flexible stainless steel pipe according to the safety standards in force. In this case, there will be no further need to move the appliance. The gas inlet connector of the appliance is Gc ½.

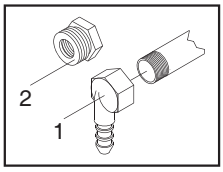
Connection with a Flexible Non-metallic Pipe
•If the gas connection is in a position where it can be switched on and off when required, a flexible pipe complying with the standards in force can be used. The flexible pipe must be firmly fixed with a clamp.
•The flexible pipe can be connected as follows:
•Since the flexible pipe will be placed behind the oven, it should be exposed to temperatures no higher than 30ºC at any point.
•The length should be no longer than 150 cm.
•It must not be exposed to steam.
•No folding, bending or tension is allowed.
•It should be protected against sharp or piercing objects.
•It must be accessible in order to allow for periodic inspection.
•The flexible pipe must be checked as follows to guard against wear over time:
•Check that there are no cracks, cuts or burned spots on or at the ends of the pipe.
•The material must maintain its flexibility. Excessive rigidity is not allowed.
•There must be no rust on the clamps.
•It should be replaced in any case after no more than 5 years' usage.



Check all connections for leaks with a soapy substance after the installation is completed. Do not use a flame for to check gas leaks.

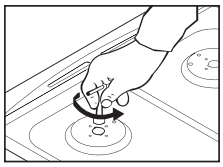
CONVERSION FOR DIFFERENT GAS TYPES

Follow the steps given below to convert the appliance from the factory set up to that for a different gas type.



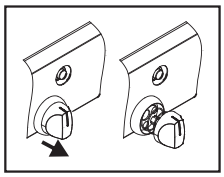
Changing the gas inlet connector nuts to adjust the oven for Natural Gas
Use the pipe (2) given with the appliance for natural gas or industrially produced gas.

Ovens adjusted for LPG
The same pipe can be used for industrially produced gas and LPG. Insert pipe (**1**) for LPG

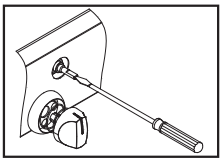


Adjustments and changing injectors

Changing Injectors
•Remove grates.
•Remove burner caps and burners.
•Remove injectors by using a 7 mm wrench, then screw on the correct injector selected from table
2 according to the gas to be used.
•Follow the above steps in the reverse order after completing the assembly of the new injector.
Stand by Adjustment



For stand by adjustment
•Turn the burner control knob to the small flame position and remove the knob.
•If conversion from LPG to natural gas is required, turn clockwise the by-pass screw of the gas valves with a screw driver to their final position.

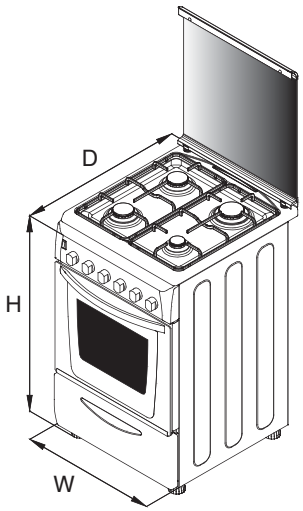


•If conversion from LPG to natural gas is required, turn anti-clockwise the by-pass screw of the gas valves with a screw driver till a smaller flame of ¼ size is obtained.
•After completing the adjustment, insert the knobs again.
•Check the adjustment by turning the burner control knob quickly from maximum to minimum position. If the flame does not go out, it means that the adjustment is correct.

			Front Right		Left		Black Right		Oven burner		Grill burner	
			auxiliary		semi-rapid		rapid					
	Gas	mbar	Jet	kW	Jet	kW	Jet	kW	Jet	kW	Jet	kW
•	G 20	20	0.83	1.00	1.00	1.70	1.20	2.70	1.10	2.3	1.10	2.25
	G 25	25	0.83	1.00	1.00	1.70	1.20	2.70	1.10	2.25	1.10	2.2
	G 25	20	0.90	1.00	1.10	1.70	1.35	2.70	1.20	2.3	1.20	2.25
	G 30	29	0.50	1.00	0.65	1.70	0.85	2.70	0.70	2.3	0.70	2.25
	G 31	37	0.50	1.00	0.65	1.70	0.85	2.70	0.70	2.3	0.70	2.25
	G 30	50	0.45	1.00	0.60	1.70	0.70	2.70	0.65	2.3	0.65	2.25
	G 31											
	G 30	37	0.50	1.00	0.65	1.75	0.85	2.95	0.70	2.30	0.70	2.30
	G 31											
	G 20	25	0.83	1.10	1.00	1.85	1.20	2.95	1.10	2.35	1.10	2.30
	G 25.1	25	0.83	1.00	1.00	1.70	1.20	2.65	1.10	2.10	1.10	2.10
	G 2.350	13	1.10	1.00	1.35	1.70	1.70	2.70	1.55	2.30	1.25	2.25
	G 27	20	0.90	1.00	1.10	1.70	1.35	2.70	1.20	2.30	1.20	2.25
kW = power												
• Factory setting : G 20 - 20 mbar / G 25 - 25 mbar												

DIMENSIONS OF THE APPLIANCE

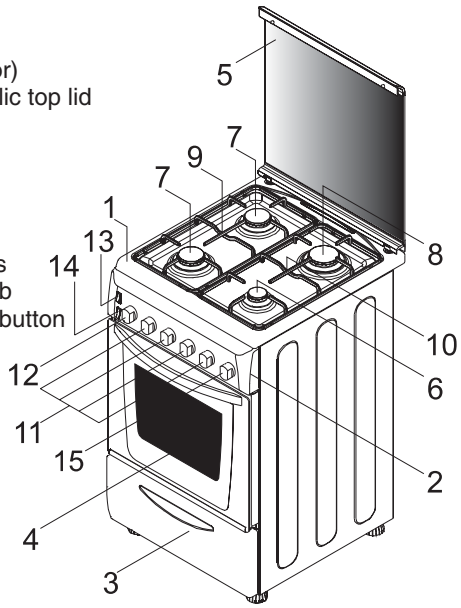
	50 x 60	60 x 60
Height (mm)	863	863
Width (mm)	510	600
Depth (mm)	600	600



GENERAL APPEARANCE AND DEFINITION OF THE APPLIANCE

This User Manual has been drawn up as a guide for several models. Some of the properties mentioned in this manual may not exist in your appliance.

1- Cook top
2- Control panel
3- Drawer
4- Oven door (Front door)
5- Glass top lid or metallic top lid
6- Auxilary burner
7- Semi-rapid burners
8- Rapid burner
9- Left grate
10- Right grate
11- Burners control knobs
12- Thermostat oven knob
13- Ignition button or fan button
14- Lamp knob
15- Timer knob



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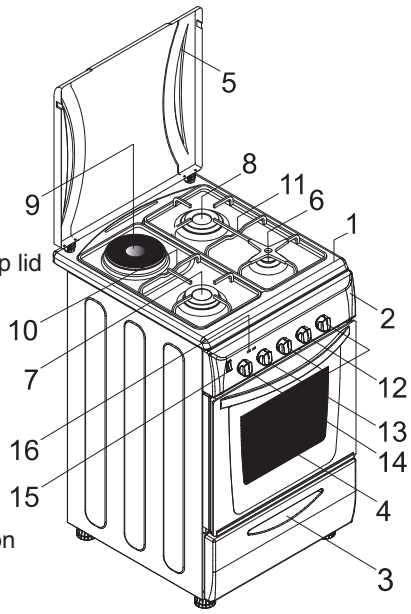
2- Control panel
3- Drawer
4- Oven door (Front door)
5- Metallic top lid or Glass top lid
6- Auxilary burner
7- Semi-rapid burners
8- Rapid burner
9- Hot plate (1000W)
10- Left grate
11- Right grate
12- Burners control knobs
13- Hot plate control knob
14- Thermostat oven knob
15- Ignition button or fan button
16- Signal lamp



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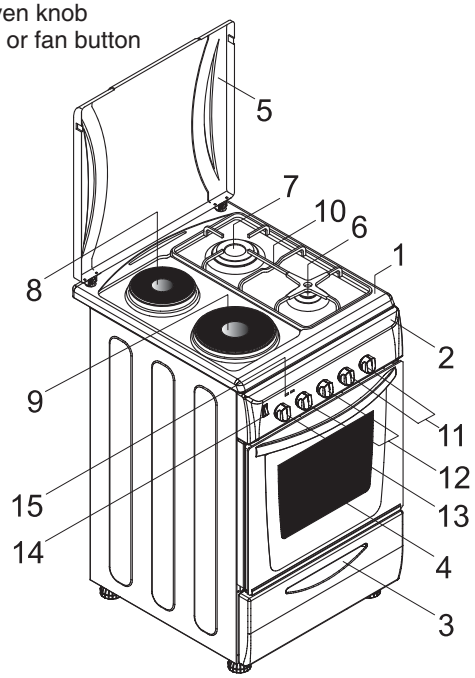

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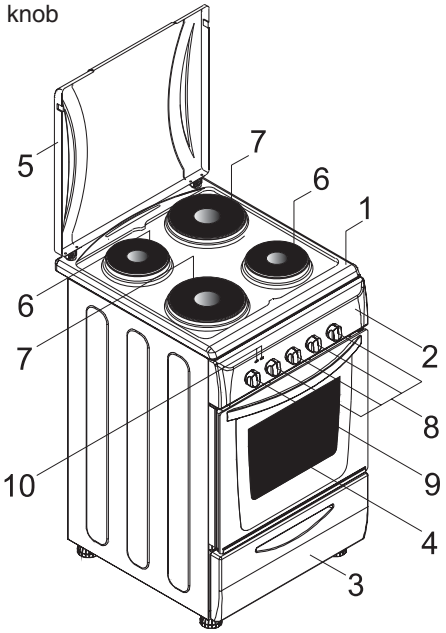
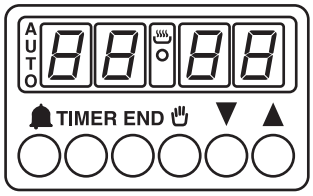


USE OF THE ELECTRONIC PROGRAMMER

FUNCTION	HOW TO ACTIVA	HOW TO SWITCH IT OFF	WHAT IT DOES	WHAT IT IS FOR
MINUTE MINDER	•Press and hold the button •Press the buttons ▼ or ▲ to set the required time •Release all the buttons	•When the set time as elapsed an audible alarm is activated (this alarm will stop on its own, however it can be stopped immediately by pressing the button)	• Sounds an alarm at the end of the set time. • To check how long is left to run press the button	•Allows to use the oven as alarm clock (could be activated either with operating the oven or with out operating the oven)
MANUAL FUNCTION	•Press the button •Set the cooking function with the oven function selector	•Turn the oven function selector to position"O"	•Enables you to operate the oven.	•For cooking the desired recipes
COOKING TIME	•Press and hold the TIMER button •Press the buttons ▼or▲ to set the lenght of cooking required •Release all buttons •Set the cooking function with the oven function selector	•When the time is elapsed the oven will switch off automatically. Should you wish to stop cooking earlier either turn the function selector to 0, or set time to 0:00(TIMER and ▼▲buttons)	•It allows to preset the cooking time required for the recipe chosen. •To check how long is left to run press the TIMER button. •To alter/change the preset time press TIMER and ▼ ▲buttons	•At the end of the cooking set time, the oven will switch off automatically and an audible alarm will ring.
END OF COOKING	•Press and hold the END button •Press the buttons ▼ ▲ to set the time at which you wish the oven to switch off •Release the buttons •Set the cooking function with the oven function selector	•At the time set, the oven will switch off. To switch off manually, turn the oven function selector to position "O".	•Enables you to set the end of cooking time •To check the preset time press the END button •To modify the preset time press buttons END+▼▲	•This function is typically used with "cooking time" function. For example if the dish has to be cooked for 45 minutes and needs to be ready by 12:30, simply select the required function, set the cooking time to 45 minutes and the end of cooking time to 12:30. •Cooking will start automa-tically at 11:45 (12:30 minus 45 mins) and will continue until the preset end of cooking time, when the oven will switch itself off automatically WARNING! If the END of cooking is Selected without setting the length of cooking time, the oven will start cooking Immediately and it will Stop at the END of cooking time set.

Setting the correct time:



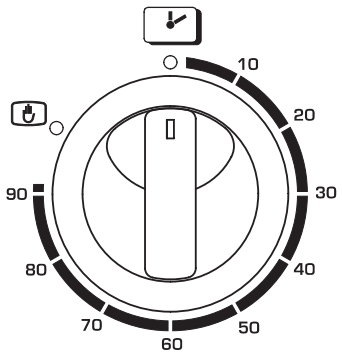
WARNING : the first operation to carry out after the oven has been installed or following the interruption of power supply (this is recognizable the display pulsating and showing) 0:00 is setting the correct time. This is achieved as follows

- Press and hold the TIMER and END buttons (|▸ and |◂)
- Set time with ▼ ▲ buttons
- Release all buttons

ATTENTION the oven only operates if set on manual function or preset time.
N.B.: on some models the symbols ▼ ▲ are replaced by + and - .

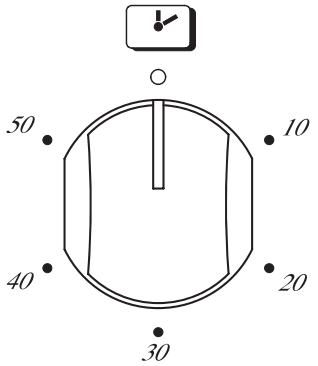
USING THE END OF COOKING TIMER

Mains power to the electric heaters is controlled by the timer. A correct timer position should be selected before using the oven.
The timer guarantees that the oven will remain switched on for the time required. You can adjust the timer up to 90 minutes.
If the use of the timer is not required and you do not want to programme cooking time, turn timer knob to the " " position.
Some electric ovens have a timer which must be set at the time at which cooking must stop. This control allows for the desired cooking time to be programmed. The oven will automatically switch off at the end of the set time.
The timer will count down from the set time, return to the " O " position, and switch off automatically. For normal use of the oven, set the timer to the " O " position and it will switch off automatically. It can then be used by manual control.



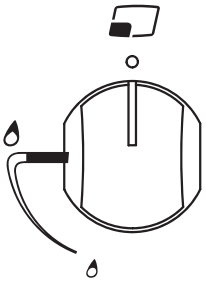
USING THE MINUTE TIMER

To programme cooking time for the gas oven, turn dial round completely, and then turn it back to the required time. When the time has elapsed, the signal will ring for a few seconds.



USE OF GAS COOKTOP BURNERS

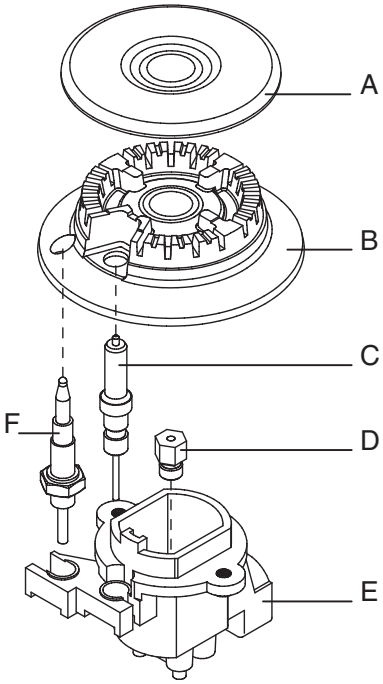
The knobs which control the burners are positioned on the control panel.



Off Position
When the knob is turned so that the 'dot' symbol faces towards the panel, it is in the Off position and the gas valve is closed and the flame will go out.

Maximum Gas Flow
Press the burner knob and turn it to the left till the 'dot' symbol faces towards the large flame symbol.
The flame is on full at this position.
In this position, the gas valve is completely open.

Minimum Gas Flow
The flame can be decreased by turning the knob so that the 'dot' symbol faces towards the small flame symbol. The valve will be partially open and the burner will then be on low.



A - Burner Lid
B - Burner
C - Electrode
D - Injector (Jet)
E - Burner body
F - Safety device

Ignition of the Burners

Cooktop Gas Burners
The burner must be ignited before a pan is placed over it.
For models with automatic ignition, the 'spark' button must be pressed.
Press the knob controlling the burner you want to ignite and then turn it left to the big flame symbol. Press the ignition button. On models with ignition-thru knobs, press and turn the knob controlling the burner you want to ignite as far as the star symbol; the electrode will be automatically activated. All the electrodes will be activated automatically and the burner to which gas is supplied (that relative to the knob pressed) will ignite.

Oven Gas Burners
The button must not be kept pressed down for more than 15 sec. If the burner has not ignited after 15 sec. release the button and open the compartment door and/or wait at least 1min. before attempting again. For other models the gas is ignited by means of the control knobs.

⚠ Make sure that the gas is actually burning after this step! If there is no flame, repeat the procedure

After ignition, adjust the flame to the size required.
Manual ignition (if the electricity supply is not available)
Hold a flame (a match or a lit taper or a hand-operated gas lighter), near the burner.
WARNING! to wait 1 minute between two ignition tentative.
Press and turn the knob of the burner you want to ignite as far as the large flame symbol. If the burner does not catch fire at the first attempt, try again pressing the knob a little longer. When the burner is lit, adjust the flame to the required level.
If the burner does not light after several attempts, check the correct position of the burner and its cap.
Turn the knob clockwise to the "**O"** position in order to close the gas flow. If the burner accidentally stops burning, wait at least one minute before attempting to relight it.
Some cookers have a flame safety device (see the picture above, safety device F). If the flame goes out, the gas supply is automatically cut off.

Minimum and maximum diameters of the cooking pan bases :

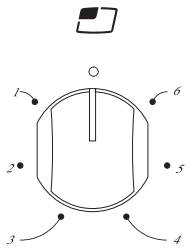
Burner	Min. Diameter [mm]	Max. Diameter [mm]
Large Burner	Ø 240 mm	Ø 280 mm
Mid - size Burner	Ø 180 mm	Ø 240 mm
Small - size Burner	Ø 120 mm	Ø 180 mm

TECHNICAL DATA

FEATURES	TOTAL GAS POWER	TOTAL ELECTRIC POWER		GAS CONSUMPTION	
		60 x 60	*50 x 60*	*NG (g/h)*	*LPG (g/h)*
4 Gas burners with flame failur device, Gas oven with flame failur device	9.4 kW	15 W	15 W	895	684
3 Gas burners with flame failur device and 1 Electrical Heater, Electrical Oven	5.4 kW	3.0 kW	2.8 kW	514	393
4 Gas burners with flame failur device, Gas oven with flame failur device and Electrical Grill	9.4 kW	1.5 kW	1.0 kW	895	684
4 Electrical Heater and Electrical Oven	-/-	7.0 kW	6.8 kW	-/-	-/-
2 Gas burners with flame failur device and 2 Electrical Heater, Electrical Oven	3.7 kW	4.5 kW	4.3 kW	352	269
4 Gas burners and Electrical Oven	7.1 kW	2.0 kW	1.8 kW	676	516

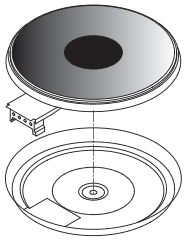
Rating plate (located at the rear of the cooker)

USE OF COOKTOP ELECTRICAL PLATES



Turn the knob to the position for the required temperature of the hot plate. The indicator light of the hot plate will come on and the hot plate will start to heat.

When cooking is completed, turn the knob to the "○" position. (Figure 2). Do not leave the hot plate turned on without a pan on it. The diameter and the base of the pan you use is critical. The maximum diameter of the pan base is 14 cm and the base should be flat.



Leave the hot plate to heat up for 5 minutes before placing a pan on it the first time you use it. This will allow the heat resistant coating of the plate to harden due to burning.

Use a wet cloth and detergent for cleaning the hot plates. Do not remove food residues from the hot plates with a knife or any other hard, sharp object.

Turn on the hot plate for a few moments to dry it after cleaning. However, it must never be left on for more than a few moments without a pan on top.

Position	Power (Watt)	Power (Watt)	Explanation
0	0	0	Off
1	100 W	135 W	Heating
2	180 W	220 W	Cooking at low temperature
3	250 W	300 W	Cooking at low temperature
4	500 W	850 W	Cooking, Roasting, Boiling
5	750 W	1150 W	Cooking, Roasting, Boiling
6	1000 W	1500 W	Cooking, Roasting, Boiling

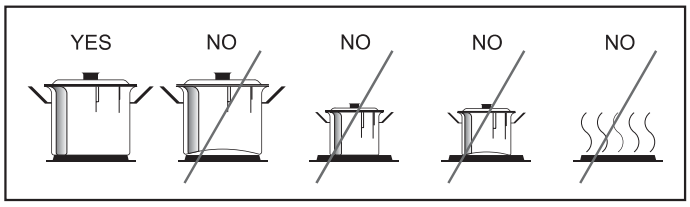
Suitability of Cooking Pans

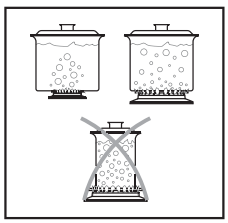
Keep in mind that larger pans have larger heating surfaces.

This will help them to cook the food faster than pans with smaller heating surfaces.

Always use pan sizes proportionate to the amount of the food to be cooked. In order to prevent splashing, do not use very small pans, especially for foods with excess liquid. If you use excessively large pans for quick cooked foods, sausages and liquids will stick and residues will remain attached to the pan after being emptied.

Closed pans and baking trays or moulds are suggested for cooking sweets. Splashed sugar and juices from an open pan may stick to the cooker surface and will be difficult to remove.





This is especially important for pans used for roasting or pressurized cooking at high temperature.

Do not leave burners unattended without a pan or with an empty pan on top.

Check the suitability of cooking pans with respect to the following criteria;

They should be heavy.

They should completely cover the burner surface; they may be a little bigger but no smaller.

Base surfaces should be completely flat and fit well on the cooking surface.

•For the best use of the electric hotplates and to minimize energy consumption, only pans with smooth flat bases should be used. The size of the pan should be as close as possible to the diameter of the hotplate, and never smaller. The base of the pan should be dry and spillage should be avoided. Empty pans must not be left on the plates, and the plates should not be left switched on without a pan.

USE OF COOKTOP GAS BURNERS

•The outer surface of the flame is hotter than the inner part. The tips of the flames must touch the bottom of the pan. Flames extending outside the pan cause unnecessary gas consumption.

•Gas burners, unlike the electrical hot plates, do not need flat bottomed pans. Flames touching the base of the pan conduct the heat completely.

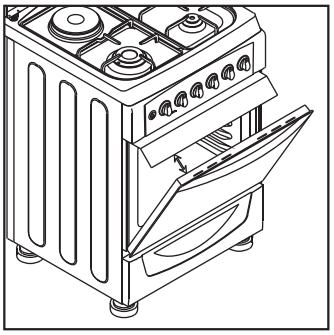
•Although there is no need for special pans for gas burners, pans made of thinner material conduct the heat faster than those in thicker material.

•Some parts of the food may be heated while others remain cold due to the uneven distribution of heat under the pan. Therefore, continuous stirring of the food being cooked is necessary in the case of thin-bottomed pans. Heat is more effectively and evenly distributed with thick-based pans.

•Use of very small pans is not recommended. Wider, low-sided pans are more suitable for more effective and quicker cooking than small, deep pans.

•You cannot shorten cooking time by using a small pan over a large burner. You will only waste gas in this way. However, a pan with a lid will save energy.

USE OF THE OVEN - GRILLING



Keep the oven door open when using the grill and insert the panel protector on the control panel for gas grill burner.

•Grilling gives food a rich brown colour quickly. Depending on the quantity of the food, you can switch the grill on to different positions. Almost all food can be cooked under the grill except for very lean game and meat rolls.

•Meat and fish that is going to be grilled should first be lightly doused with oil.

•Place a fat collecting tray beneath during grilling. Put some water into the tray to prevent unpleasant smells and to prevent the fat catching fire.

•Grilling is usually preferred for cooking pieces of meat, for example steaks, which are not too thick, different sized meat parts, cleaved hunted birds, fish, some vegetables (e.g. courgettes, aubergines, tomatoes, etc.) together with meat and fish products on spits.

Oil the fish lightly before putting it directly under the grill.

Add salt on meat after cooking, salt fish into the cleavage before cooking.

•The distance from the grill will depend on the thickness of the meat or fish. If the distance is correctly judged, the outer parts will not be burnt and the inside will not remain raw.

•Prevent unpleasant odours and smoke caused by dripping fats and sauces by pouring 1-2 glass of water into the fat-collecting tray.

•You can also use the grill for toasting, toasted bread or sandwiches, for example, and also to cook certain fruits (bananas, grapefruit or pineapple slices, apples etc.). However, fruit must not come into contact with the heating elements.

⚠ Never cover oven inner walls or the bottom with aluminium foil. Accumulated heat can damage the oven enamel and your meal.

CATALYTIC SELF - CLEANING OVEN

•Special self-cleaning panels covered in a micro-porous coating are available on some of our models. If they are fitted, the oven no longer needs to be cleaned by hand.
•The lining must be porous for self-cleaning to be effective.
•Excessive splattering of fat may block the pores and therefore hinder self-cleaning. This self-cleaning capacity may be restored by switching on the empty oven to maximum for about 10-20 minutes.
•If the walls of the oven are so thickly coated in grease that the catalytic lining is no longer effective, remove surplus grease with a soft cloth or sponge soaked in hot water. All catalytic linings currently on the market have a working life about 300 hours. They should therefore be replaced after about 300 hours.

ELECTRIC OVEN

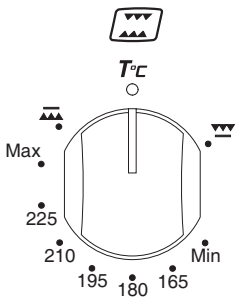
Position	Oven Function
○	Not in function
	Turn spit and grill heater
	Lamp
	Grill heater
	Grill heater and fan
	Fan
	Upper heating element and fan
	Lower heating element and fan
	Upper heating element, lower heating element and fan
	Lower and upper heating element
	Upper heating element
	Lower heating element

ELECTRIC OVEN SUGGESTIONS FOR COOKING

Traditional Cooking
Heat is generated from the upper and lower heaters. Generally, the middle shelf position is preferable for cooking. However, if the top or bottom surface of the food must be cooked more, place it on the upper or lower shelf.

Convection Cooking (with Fan)
•The food is cooked by evenly distributed preheated air blown into the oven by the help of the fan located on the inside back wall of the oven.
It is possible to cook several dishes simultaneously on different shelves thanks to the evenly distributed heat inside the oven.
•This type of oven is also very useful for defrosting frozen food. It can also be used for sterilizing canned food, preparing fruit syrups, and dehydrating fruits and mushrooms.

GAS OVEN



The oven temperature and heater can be selected by turning the oven adjustment knob to the desired temperature level.
The oven thermostat range is: 140-265°C. For the lower burner function, turn the knob to ( ), and for grill turn the knob to ( ).
Some cookers have flame safety device on burners. If the flame goes out, the gas supply is automatically cut off.

COOKING CAKES

•Unless otherwise suggested, preheat the oven for at least 10 minutes before use. Do not open the oven door when cooking cakes otherwise they will not rise (cakes or dishes with yeast and soufflés). The blast of cold air which will enter the oven will prevent rising. You can check whether cakes are properly cooked by inserting a rod into the dough. If the rod comes out dry when you pull it out, it means that the cake is properly cooked. Do not check in this way until at least three quarters of the cooking time has elapsed.

Please keep in mind the following tips
•If the surface of the food is cooked well but it is still raw or partly raw inside, it must be cooked longer at a lower temperature.
•On the other hand, if the surface of the food is too dry, it should be cooked at a higher temperature for a shorter time.

COOKING MEATS

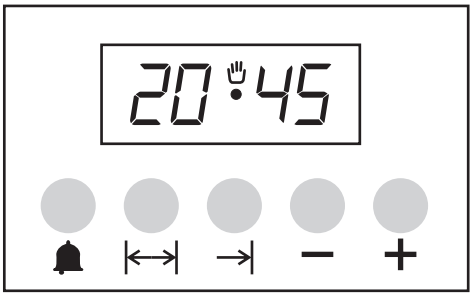
•The minimum quantity of meat to be cooked in the oven is 1 kg. Otherwise, the meat will be too dry.
If you require well done meat, use less fat. If meat has a little fat, there is no need to use oil. If one side of the meat is fatty, place this side up. The melted fat will sufficiently grease the part below. Red meats should be taken out of the fridge at least 1 hour before the cooking.
•Otherwise the meat may become tough due to the temperature difference. Do not use salt before cooking, especially when grilling meat. Salt will draw the blood and juices out of the meat which will consequently prevent the roasting of the upper surface of the meat.
•Add salt to roast meat only after half of the cooking time has elapsed.
•Place the meat to be roasted in a wide, shallow pan.
•Deep sided containers / pans act as a shield against the heat. Meat can be placed in the oven in a heat resistant pan or directly onto the grill. Insert a fat / gravy collecting tray beneath the grill. Sauces must be added at the beginning if the food is cooked for a short time, while it would be better to add sauces in the last half hour if the food is cooked for a longer time.

COOKING FISH

Small fish can be cooked at the maximum temperature from start to finish. Medium sized fish must be cooked at the maximum temperature at the beginning and then the temperature must be slowly reduced. Larger fish must be cooked at lower temperatures from start to finish. Check the cut at the bottom of fish to understand whether it is cooked properly. In order to understand whether the fish properly grilled or not, check the cleavage at the bottom of the fish. The colour (for grilled fish) should be an even matt white. This is not the case for salmon and trout.

GENERAL OVERVIEW

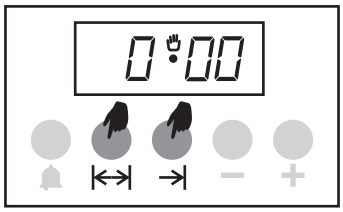
OT-2000-LED-SD is an electronic timer, which enables you to get the food ready to serve at the desired time. The only thing to be done is to program the cooking time and ready time. It can also be used as an alarm clock, where you just give in the amount of time after which it should remind you by a buzzer tone.



POWER UP

On power up, clock (0:00) and 'A' is flashing on the screen. The timer cannot be programmed and the clock has to be adjusted. In order to program the timer, you have to enter first the manual mode.

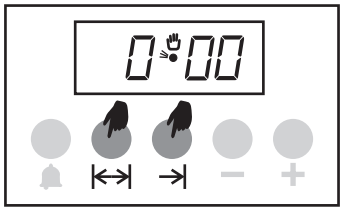
MANUAL MODE



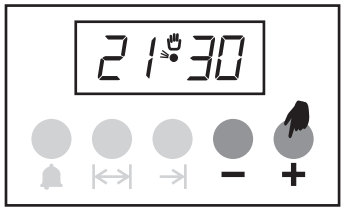
Press and release |↔| and →| buttons simultaneously.

TIME OF DAY ADJUSTMENT

This adjustment can only made when no cooking program is in progress. First enter manual mode by pressing buttons 2 and 3 as shown in the picture above, then within 5 seconds, start to adjust the clock using + or – buttons. Long presses of those buttons will result in fast changes.



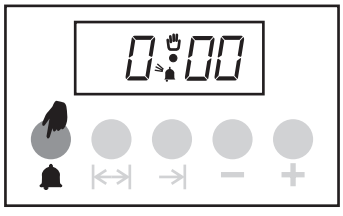
1)Enter manual mode



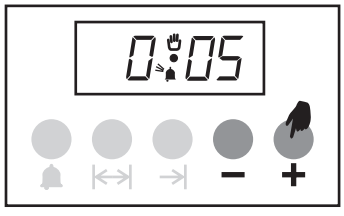
2)Using + or – buttons adjust the time of day

ADJUSTING THE BUZZER ALARM

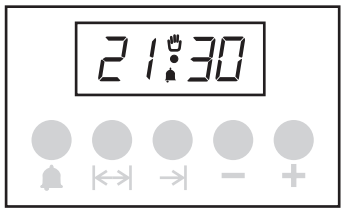
With this feature, you can program after how much elapsed time you should be warned by a buzzer sound.



1)Switch to buzzer alarm mode.

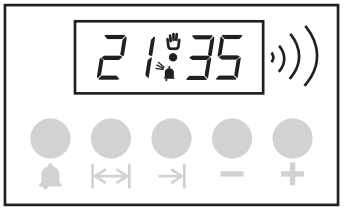


2)Give in the period of time to be counted down

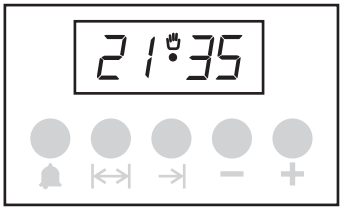


3)After a few seconds, the screen will return to displaying the current time of day

CANCELLING THE BUZZER SOUND



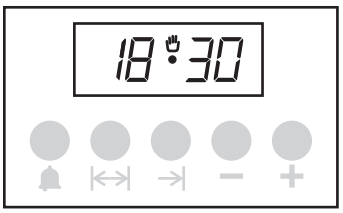
1)Buzzer will sound after the programmed amount of time.



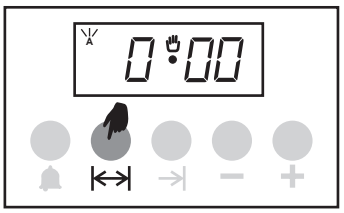
2)Press the 🔔 button to cancel the sound.

AUTOMATIC COOKING PROGRAM

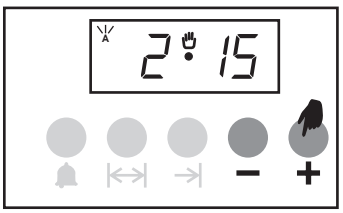
If you want to start cooking immediately, you just have to give in the cooking time.
Example: We placed our food into the oven and want it to be cooked for 2 hours 15 minutes.



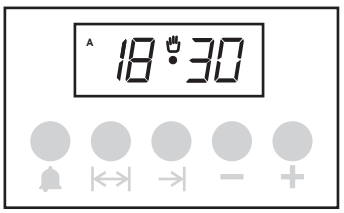
1)Current time is 18:30



2)Switch to cooking time adjustment mode

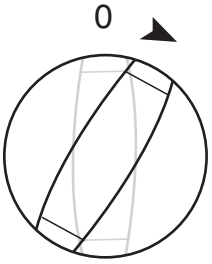


3)Adjust the cooking time using the + and – buttons



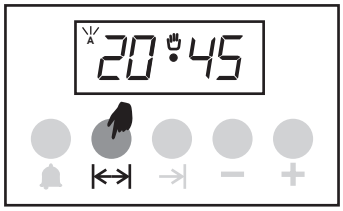
4)After a few seconds, the screen will indicate that cooking has started and show the current time of day.

Now, you have programmed your oven to cook the food for 2 hours and 15 minutes. Please do not forget the function and/or the temperature knobs of your oven to appropriate positions.

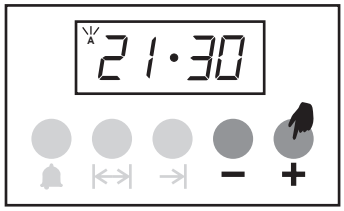


Note: You may cancel the automatic cooking mode any time by entering manual mode.

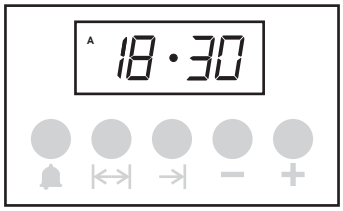
In the example above, cooking immediately started after giving in the cooking period. By pressing the →| button, you can see the ready time, in the time when the food will be ready to serve, and if you want, you can also change it. In the example below, the ready time will be shifted to 21:30.



1)Displayed is the ready time 18:30 + 2:15=20:45



2)Set it to the desired time by using + or - buttons



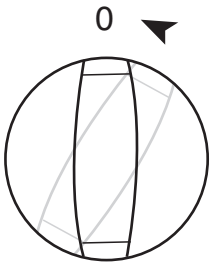
3)In a few seconds, screen switches to clock mode.

We now have programmed our oven to get the food ready at 21:30. Since the cooking time was preprogrammed as 2 hours and 15 minutes, your oven will start cooking at 19:15, so that the food is ready at 21:30.

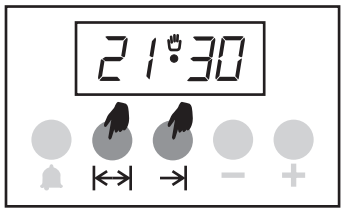
Screen just when cooking starts

Screen just when cooking ends

When automatic cooking is completed, a buzzer alarm is heared and will sound, if not stopped, for 7 minutes.



1)Switch OFF the oven



2)Reset the timer

Note: Your oven will be in operative until you reset

In the example shown, cooking time has been programmed first, the ready time was calculated automatically and was edited by us. It is also possible first to program the ready time. In that case, the cooking time will be calculated automatically and should be editted thereafter.

IN CASE OF MAINS POWER LOSS

Mains power losses excluding short time (1 minute approx.) periods, will bring your oven into OFF mode. The clock will apperar as a flashing 0:00 together with the 'A' symbol. Any cooking program in progress will also be cancelled. Enter the manual mode and adjust the clock using + or – buttons.

Note: If you will not use your oven right now, be sure that it is in OFF position.

ADJUSTING THE BUZZER TONE:

You may adjust the buzzer tone of the timer in the following way:

1)Pressing and holding the " – " button, you can hear the current buzzer tone. Releasing and pressing again will switch to the next tone (3 different tones available).

2)The buzzer tone will be set to the last adjusted tone.

Note: As factory setting, the buzzer volume is set to the high tone. In case of a long power loss, the set buzzer tone will be this one.

COOKING TABLES

Traditional and Hot Air Circulation Cooking Methods; Weights (Gr)

TYPE OF THE FOOD Traditional Cooking Method

Weight (Gr)	TYPE OF THE FOOD	Traditional Cooking Method		Hot Air Circulation Method		Cooking times (Minutes)	NOTES
	CAKES AND DESSERTS						
	Dough with stirred egg	2	180	2 (1 and 3)	160	45 - 60	
	Dough	1	180	2 (1 and 3)	160	20 - 35	
	Small Cakes	2	180	2 (1 and 3)	160	20 - 30	
	Cheese Cake	1	175	2	150	60 - 80	
	Apple Pie	1	180	2 (1 and 3)	160	40 - 60	
	Strudel	2	175	2 (1 and 3)	150	60 - 80	
	Jam tart	2	180	2 (1 and 3)	160	45 - 60	
	Small cakes	2	180	2 (1 and 3)	160	15 - 25	
	Biscuits	2	180	2 (1 and 3)	160	10 - 20	
	Cream cakes	2	100	2 (1 and 3)	100	90 - 120	
	BREAD AND PIZZA						
1000	White Bread	1	200	2	175	45 ~ 60	Inside the closed oven on dishes 8 pieces on a tray Under the grill
500	Rye Bread	1	200	2	175	30 ~ 45	
500	Sandwich	2	200	2 (1 and 3)	175	20 ~ 35	
250	Pizza	1	220	2 (1 and 3)	200	20 ~ 35	
	PASTRY						
	Macaroni	**2**	200	2 (1 and 3)	175	40 ~ 50	
	With vegetable	**2**	200	2 (1 and 3)	175	45 ~ 60	
	Small pastries	**2**	200	2 (1 and 3)	175	35 ~ 45	
	Lasagne	**2**	200	2	175	45 ~ 60	
	MEATS						
1000	Roast beef	2	200	2	175	50 ~ 70	Cook on grill
1200	Roast pork	2	200	2	175	100 ~ 130	Cook on grill
1000	Roast veal	2	200	2	175	90 ~ 120	Cook on grill
1500	British style roast beef	2	220	2	200	50 ~ 70	Cook on grill
1200	Lamb	2	200	2	175	110 ~ 130	Leg
1000	Chicken	2	200	2	175	60 ~ 80	Full size
4000	Turkey	2	200	2	175	210 ~ 240	Full size
1500	Duck	2	175	2	160	120 ~ 150	Full size
3000	Goose	2	175	2	160	150 ~ 200	Full size
1200	Rabbit	2	200	2	175	60 ~ 80	In parts
	FISH						
1000	Whole fish	2	200	2 (1 and 3)	175	40 ~ 60	2 Fishes
800	Fillet	2	200	2 (1 and 3)	175	30 ~ 40	4 Fillets

NOTE :

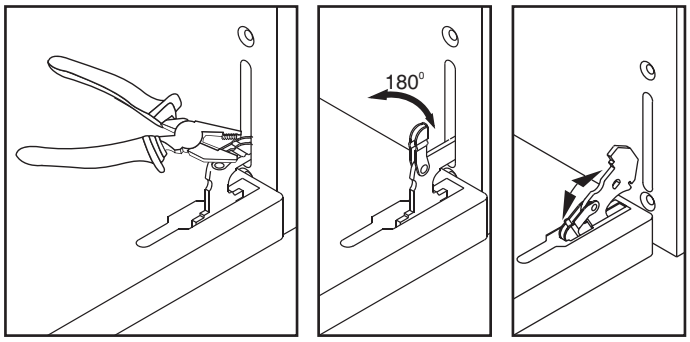
1) Cooking times do not include pre heating. Preheating the oven for about 10 minutes is advisable especially for cakes, pizzas and breads.
2) Indicates tray positions for cooking several dishes simultaneously.
3) All cooking operations must be carried out with oven door closed.

FOOD TYPES	QUANTITY		COOKING ON GRILL		COOKING TIMES (Minutes)	
	N. OF PARTS	WEIGHT	SHELF POSITION	TEMPERATURE (°C)	UPPER SECTION	LOWER SECTION
Beefsteak	4	800	4	max	10	8
Grilled cutlet	4	600	4	max	12	8
Sausage	8	500	4	max	10	6
Chicken parts	6	800	3	max	30	20
Mixed grill	4	700	4	max	12	10
Milky desserts	4	400	4	max	13	10
Tomato slices	8	500	4	max	12	--
Fish fillets	4	400	4	max	8	6
Scallops	6	---	4	max	12	--
Toast	4	---	4	max	8	--
Bread slices	4	—	4	max	2-3	1

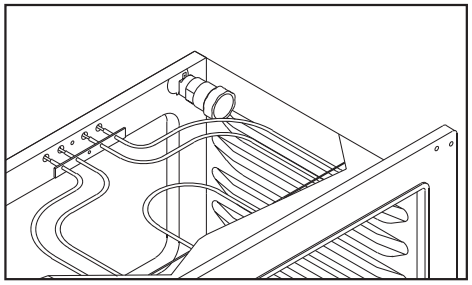
CLEANING AND MAINTENANCE

Before all cleaning and maintenance :
•Disconnect mains voltage.
•Shut off the gas valve for your own safety. If the oven is adjusted to natural gas, shut off the natural gas valve.
•If the oven is hot, wait till it has cooled down.
•Never use a steam or high pressure spray to clean the appliance.
•Never use abrasive cleaners, wire wool or sharp objects to clean the glass oven door.
•Clean enamelled surfaces with warm, soapy water or with suitable brand products. On no account use abrasive powders that may damage surfaces and ruin the appearance of the cooker. It is very important to clean the oven each time it is used.
•Use detergents and abrasive metal pads for the stainless steel grills.
•The glass surfaces such as the top, the oven door and the warming compartment door must be cleaned when they are cold.
•Damage caused by failure to respect this rule is not covered by the guarantee.
•You can clean burners and burner caps with hot water and detergent. Also the gas channels of the burners can be cleaned by a brush. Make sure that burners are dry before replacing them in their seats. Check correct positioning of the burner.
especially for cakes, pizzas and breads.
•Periodically clean the ignition electrodes of automatic ignition ovens. This will prevent ignition problems. Check frequently that the gas channels of burners are not blocked by food residues, etc.
•Wipe the top lid with a dry cloth in order to prevent harmful effects of water, oil and steam generated by the cooked food.
•Do not use abrasive products, metal cleaning pads, sharp objects, rough cloths, or chemical products and detergents that can permanently damage the catalytic lining.
•It is a good idea to use deep roasting trays for fatty foods such as joints of meat etc. and to put a tray underneath the grill to catch surplus fat.

Cleaning of Oven Door
For thorough cleaning of the oven door, it is advisable to remove the same, as shown in below.
Open the door completely, turn the two feet on the hinge arms 180º. Close the door partly by a 30º. Remove the door by slightly lifting the it at this position.
For replacing the door, follow the steps above in the reverse order.



To Replace the inside light
•Switch off the mains power supply and unscrew bulb.
Replace with an identical bulb that can withstand very high temperatures.
•Never use steam or a vaporizer for cleaning.



SERVICE CENTRE & TROUBLESHOOTING

•If the oven is not working, before calling the service centre we recommended that :
•You should check that the oven is properly plugged into the power supply.

Gas input is abnormal
•Check the following:
•Are the holes of the burner clogged?
•Is the pressure regulator working properly?
•If you are using a pipe, is there any gas in the pipe? Is the valve open?
•If you detect something abnormal with the gas valves, contact a qualified electrician or an authorised service centre for assistance.

There is a smell of gas where the appliance is placed
•Please check the following:
•Has a gas valve been left open?
•Is the gas pipe in the correct position and in good condition?
If you suspect a gas leak, do not use a flame to check.

The oven does not heat up
Are the oven control knobs at the correct position ?

The cooking time is too long
Has the correct temperature been selected ?

Smoke comes from the oven
It is advisable to clean the oven after each use. If fat which splashes during the cooking of meat is not cleaned, it will cause an unpleasant smell and smoke the next time you use the oven. (See the Cleaning and Maintenance chapter)

The oven light does not come on
•The light might be faulty. To change the bulb, please see the relative page.
•If you have checked the above and the oven still does not work properly, contact the nearest authorized service for assistance
• Model and Production Number (PNC or ENR).

PROTECTION OF THE ENVIRONMENT

•After positioning the appliance, packaging materials must be correctly disposed of for safety and environmental purposes.
•Before disposing of old equipment, cut the power cable in order to render the equipment unusable.
This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).
•By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
•The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment
•Disposal must be carried out in accordance with local environmental regulations for waste disposal.
•For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

04.2009 • Code: master generic user manual

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